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CONSUMER TIME

HOMEMAKING MADE EASY

NETWORK: NBC

DATE: February 22, 1947

ORIGIN: WRC

TIME: 12:15--12:30 PM EST

(Produced by the United States Department of Agriculture. This script was prepared for broadcast and is for reference only. It may not be broadcast without special permission. The title CONSUMER TIME is restricted to network broadcast of the program...presented for more than thirteen years in the interest of consumers.)

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1. SOUND: CASH REGISTER RINGS TWICE...MONEY IN TILL
2. JOHN: It's CONSUMER TIME
3. SOUND: CASH REGISTER...CLOSE DRAWER
4. ANNCR: During the next fifteen minutes, the National Broadcasting Company and its affiliated independent stations make their facilities available for the presentation of CONSUMER TIME by the U. S. Department of Agriculture. Today...the story of work simplification...which is just another way of saying "house work made easy." Later on in the program we'll have a guest to give us some tips about making every motion count. But now...let's drop in on our inquiring consumers...Mrs. Freyman and Johnny. They've just finished lunch in Mrs. Freyman's kitchen.
5. MUSIC: SHORT LIVELY BRIDGE
6. JOHN: Say...Mrs. Freyman...that was a good meal. Glad you invited me over.
7. FREYMAN: Well, Johnny...I thought I'd feed you first...and then make you work.
8. JOHN: Work?
9. FREYMAN: A bit of research for our CONSUMER TIME Program.

UNIT REPORT
YOUR NAME (PRINTED)

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10. JOHN: Oh research.....that's different.
11. FREYMAN: We're going to analyze dishwashing.
12. JOHN: Dishwashing....oh. (BRIGHT IDEA) Tell you what...you do the dishwashing...and I'll do the analyzing.
13. FREYMAN: Fine...that's just the way I planned it.
14. JOHN: (AMAZED) It was?
15. FREYMAN: Here's a pad of paper and a pencil. Now you write down every move I make starting from the time I clear the table until I'm through washing the dishes. Oh...and write down the time it is now...so we can see how long the whole thing takes.
16. JOHN: You want me to write down every single motion?
17. SOUND: (APPROPRIATE RATTLING OF CHINA, FOOTSTEPS, ETC.,)
18. FREYMAN: Every single one. I'll start you off. Write down..."Stacks dinner plates at table"... "Puts cup and saucer on dinner plate"... "lifts cup to put another cup and saucer underneath."
19. JOHN: I get it. Okay...now I write down..."walks to sink...puts down dishes...walks back to table...picks up knife...picks up spoon...picks up another knife...."
20. FREYMAN: That's it...write down every single motion I make. Then when I'm all through, we can analyze the list...or process chart as it's called...and we can see if there are any unnecessary motions I can leave out.
21. JOHN: A process chart, huh? Good idea. Did you think this up?
22. FREYMAN: Gracious no! I heard about it from the Agricultural Extension Service. Many of the State Agricultural colleges are making these studies all the time...so that homemakers can learn how to do their tasks quicker, more efficiently and with less fatigue.

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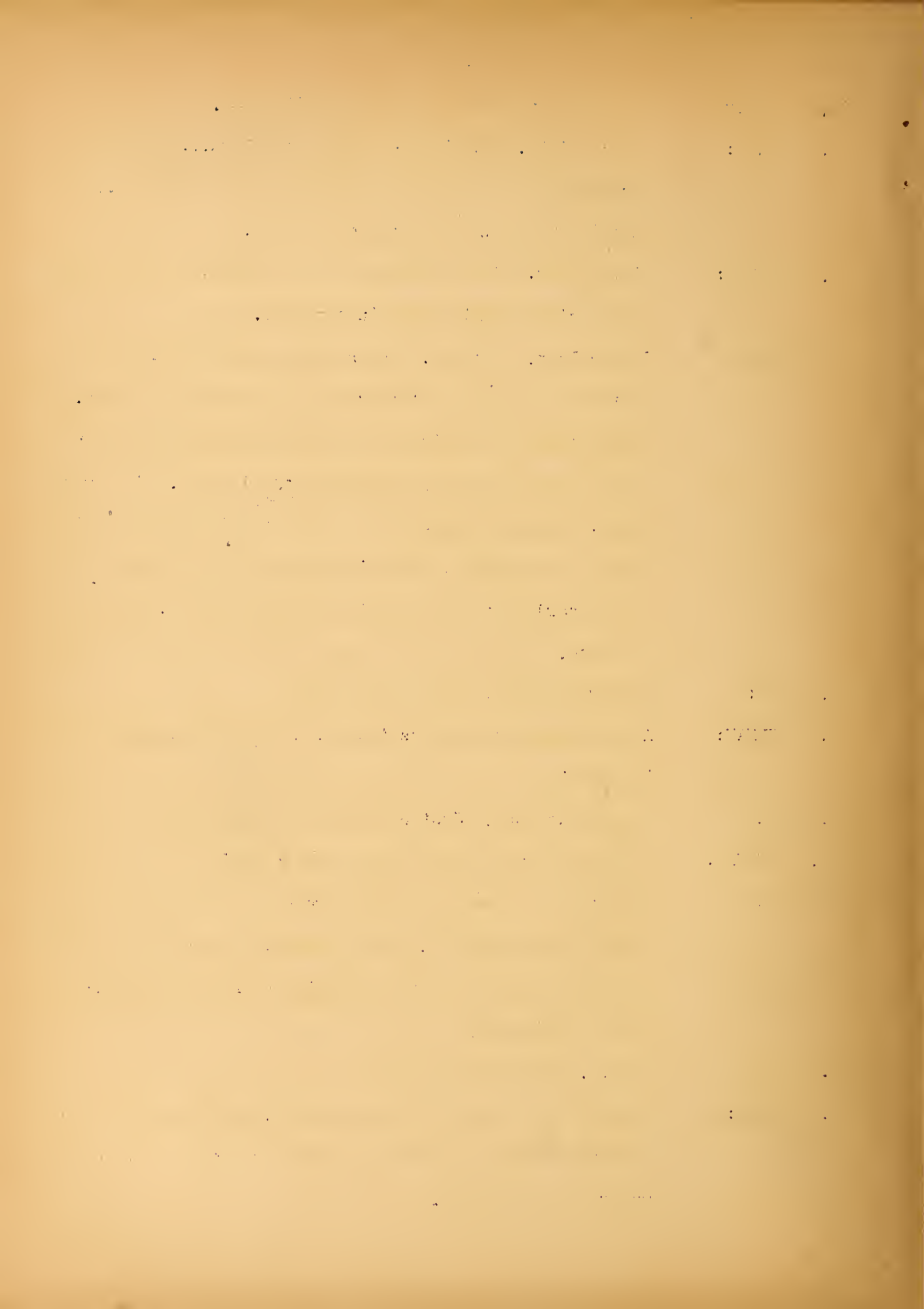
23. SOUND: RUNNING WATER.....
24. JOHN: Let's see..."turns on faucet with right hand...opens cabinet door with left hand...takes out soap powder with right hand."
25. FREYMAN: Can you keep track of your writing and carry on a conversation at the same time?
26. JOHN: Sure...I'm right with you. This reminds me of the way they did motion studies of the factory workers during the war.
27. SOUND: RUNNING WATER STOPS. OCCASIONAL SWISH OF THE WATER IN THE DISHPAN. RATTLE OF CHINA.
28. FREYMAN: It's the same principle.
29. JOHN: I guess it is. The factory worker studied his motions and improved them. And the result was greater production.
30. FREYMAN: The homemaker can study her motions the same way and get more work done in less time and get it done easier ways. And it helps if you get somebody to do the writing for you.
31. JOHN: Guess the old saying is really true...every motion counts.
32. FREYMAN: You know, Johnny...when I see the process chart finished, I'll probably be horrified.
33. JOHN: Why? I'm writing very neatly...and accurately.
34. FREYMAN: No...I mean I'll be horrified about using so many motions and steps just to wash dishes.
35. JOHN: Well...everything will be down in black and white. So you'll have the whole picture. The process chart does not lie. Incidentally, is there any special way to analyze the process chart?
36. FREYMAN: You just ask yourself questions like "what motions can I leave out?
37. JOHN: I can suggest a few right now...or would you rather I stick to my role of scribe?

38. FREYMAN: You just hold your suggestions until we're all through. And I think I know quite a few steps that I can leave out, too.
39. JOHN: Well, then why haven't you done it before?
40. FREYMAN: Oh...just habit...and laziness, I guess. My mother washed dishes this way...and so did her mother...you know, the old argument.
41. JOHN: Well, what are some of the other questions you're going to ask when we've finished with the process chart?
42. FREYMAN: "What parts of the task can I combine?"...that's another question...and another is..."do I keep both hands working?"
43. JOHN: Like turning off the water with one hand and reaching for the soap with the other? And that's just a hint.
44. FREYMAN: Okay I'll take that hint. I think there are two more questions I can ask myself..."Is everything within easy reach?" and "what tools would make the task easier?"
45. JOHN: Very good questions.
46. FREYMAN: But first I've got to get the dishes done...then we'll analyze the process chart.
47. MUSIC: BRIDGE - HI HO - HI HO - IT'S OFF TO WORK WE GO.
48. FREYMAN: Well, now that we've studied the completed chart, Johnny... I think I see plenty of ways to cut down on the time it takes me to do the dishes. The next time I wash the dishes, I'd like you to keep a process chart for me...then I can really see if I've saved time and motions.
49. JOHN: Okay, Mrs. Freyman...but you've got to invite me to a dinner first.
50. FREYMAN: First I pay you, then you work?
51. JOHN: Absolutely.

52. FREYMAN: It's a deal. But right now, you'd better write down the things I want to remember the next time I do the dishes.
53. JOHN: My pencil is poised.
54. FREYMAN: Well, first, I'm going to save steps by using a tray to carry the soiled dishes from the table to the sink.
55. JOHN: I'll write down..."tray for dishes".
56. FREYMAN: Then I'm going to put pots and pans to soak during the meal ...so I won't have to work so hard to clean them. Oh...and I' going to serve more one dish meals to save pots and pans.
57. JOHN: How about letting the dishes drain and then putting them away? That's something I've been recommending in my house for years.
58. FREYMAN: Yes...I'm going to do it. Lots of times I've heard people say that if you rinse the dishes in hot enough water, they'll dry very quickly. Then you only have to use a dish towel for the silverware and the glasses.
59. JOHN: I'm all for that. Say...a thought accurs to me. Why can't you make process charts analyzing other household chores... like cleaning...or ironing?
60. FREYMAN: That's just the point. You can...with exactly the same method. A process chart will help you find a better way to do each job. I'd like to make one for ironing...and one for making the beds in the morning. I'm sure I can save time on those two jobs.
61. JOHN: Mrs. Freyman...you said something awhile back about the State Agricultural colleges making studies that would help women do their housework quicker and easier.
62. JOHN: That's right,Johnny.

63. JOHN: Well...have they given out any special recommendations for any of these everyday jobs?
64. FREYMAN: Indeed they have...and I've invited a lady to our CONSUMER TIME program to tell us about some of them. So let's away from this kitchen and down to the broadcasting studio.
65. MUSIC: BRIDGE: LEAVE THOSE DISHES IN THE SINK, MARY
66. JOHN: And now, Mrs. Freyman, to introduce today's guest to our CONSUMER TIME listeners.
67. FREYMAN: She's Mary Rokahr who is in charge of home economics for the Agricultural Extension Service.
68. JOHN: Welcome aboard, Miss Rokahr; I'm always glad to meet a lady who favors letting dishes drain instead of wiping them. I trust that is the method you recommend?
69. ROKAHR: Most heartily, Johnny.
70. FREYMAN: And I'm always glad to meet a lady who is trying to simplify all housework. Miss Rokahr...I've made a process chart of the way I do my dishes...but do you have any specific suggestions that would help all women with their dishes?
71. ROKAHR: Yes...I do. For instance, you should make sure your sink is the right height for you. If it's too high...you're probably stretching your muscles and tiring yourself. If the sink's too low...you're probably stooping over it. A working height of about thirty-two inches seems to satisfy the average homemaker whose height is 5 foot 3 inches.
72. JOHN: Well, what if a lady finds her sink isn't the right height? I don't see what she can do about it. After all...a sink's a pretty solid hunk of stuff.
73. FREYMAN: I think I know what to do if the sink's too low...
74. JOHN: What?

75. FREYMAN: Just put a wooden rack under the dish pan.
76. ROKAHR: That's right. And if the sink is too high...have your husband build you a good solid platform to stand on...or anything that will support your weight.
77. FREYMAN: Miss Rokhar, if the homemaker has a choice, on which side of the sink should the drain board be.
78. ROKAHR: On the left. You see, washing dishes from the right to left uses the fewest motions for a right-handed person. The simplest way to do dishes is to rinse and stack them on the right of the sink or the right of the dishpan. Then wash, on the left of the sink. rinse, and drain the dishes. // While the dishes are drying, wipe the silverware. Then if cupboard is just above your drain board to the left, put the dishes away...and you're all done.
79. JOHN: That was quick...par for the course.
80. FREYMAN: About rinsing the dishes though, Miss Rokahr...which is the best way?
81. ROKAHR: A spray is best. Just attach it to your faucet.
82. FREYMAN: Is a spray even better than a tea kettle?
83. ROKAHR: Yes it is. A kettle is apt to make the dishes streaky. If you have to save on the hot water...as many rural women have to do...you can rinse the dishes in a dishpan filled with boiling water.
84. JOHN: Ouch...that's too hot for me.
85. ROKAHR: Boiling water is too hot for anybody...but you can use vegetable tongs to transfer the dishes from the rinse water to the drainer.



86. FREYMAN: Vegetable tongs!...Now there's an idea. Why, the dishes will dry in no time once they've been rinsed in boiling hot water.
87. JOHN: You know, I've wondered what large families can do about draining dishes. One drainer won't hold all their dishes.
88. ROKAHR: That's why there should be bigger dish drainers on the market. But if you rinse your dishes with boiling water... you can put away the first ones you washed by the time the drainer is full. They dry almost instantaneously.
89. FREYMAN: How about an automatic dishwasher?
90. JOHN: Ah...now you're talking.
91. ROKAHR: Well, an electric dishwasher is gradually becoming a recognized part of the kitchen equipment...especially if there are more than five in the family and there is a lot of dishwashing.
92. JOHN: It would really save time for a large family, wouldn't it?
93. ROKAHR: That's definitely been proven. A time study using various types of equipment showed that the electric dishwasher saved over eighteen minutes a day as compared to handwashing dishes for a family of five.
94. FREYMAN: Eighteen minutes a day...that can really add up.
95. ROKAHR: It certainly can. Eighteen minutes saved a day means over nine hours saved a month.
96. JOHN: That's good enough for me.
97. FREYMAN: Miss Rokahr...do you have any other tips about dishwashing? I want to get it down to a science.
98. ROKAHR: There are a lot of corners you can cut that will trim down your dishwashing time. And they start even before you serve the meal.

99. FREYMAN: What are some of them?
100. ROKAHR: I've typed out a list of just a few. Suppose you both look on and we'll read them together. Can you see it all right, Mrs. Freyman?
101. FREYMAN: Mmm hmm...fine.
102. ROKAHR: How about you, Johnny?
103. JOHN: Okay with me...and it's quite a list.
104. FREYMAN: Yes...I especially like that first item... "Keep working knives, forks and spoons within easy reach so as to save steps and tools in food preparation."
105. ROKAHR: How about cooking vegetables with roasts and bake potatoes to save dishes.
106. JOHN: Now why don't more women do this? Use wax paper in baking pans...to help make cleaning easier.
107. ROKAHR: Paper baking containers for muffins help too.
108. FREYMAN: And why don't more women serve directly from the stove to plates? It may be less stylish...but it certainly cuts down the number of dishes.
109. ROKAHR: Rinse all cooking dishes or beaters immediately and put them to soak if necessary.
110. JOHN: If you have a small family, do the dishes once a day if it's at all possible.
111. FREYMAN: Now here's an item, I must teach myself to do...Wipe greasy pans with a paper towel.
112. ROKAHR: You'll find you'll remember, Mrs. Freyman, if you keep the paper towels handy to the sink.
113. FREYMAN: I like this suggestion too...use baking dishes in which food can be served.

114. JOHN: That saves washing one dish.
115. ROKAHR: Or even two dishes...because you can leave any leftovers right in the original baking dish and store it in the refrigerator.
116. FREYMAN: Well, Miss Rokahr...these are all good tips for making a quicker job out of dishwashing. And I think once I have my mind made up that I want to do my house work quicker, I'll really analyze each job and learn how to do it more efficiently.
117. ROKAHR: Yes...your own attitude is very important, Mrs. Freyman. You have to really want to find a new method of doing some task...before a new method will work. I advise you to study simple tasks first...like making coffee, setting the table, or dusting. After you've improved these short tasks...then it will be easier to find better ways of doing longer ones.
118. JOHN: You know, I've always had a private theory about this attitude business. Miss Rokahr...don't you think it helps your attitude if you do the dishes while you're listening to your favorite radio program?
119. ROKAHR: Indeed I do, Johnny. And the dishes seem to get done quicker during the day time if the homemaker has a pleasant window scene before her.
120. FREYMAN: Let's take our hands out of the dishpan for awhile. I want to hear any other suggestions you have, Miss Rokahr, for easier housekeeping.
121. ROKAHR: I'm glad you asked me that...because it gives me a chance to talk about my favorite work simplification subject...

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122. JOHN: Which is?
123. ROKAHR: Cupboard space savers. I think women waste too much time hunting around in crowded kitchen cabinets and shelves for dishes or cooking utensils or groceries.
124. FREYMAN: I agree. At least I know I'm guilty of doing that.
125. JOHN: Well, what's the solution, Miss Rokahr?
126. ROKAHR: The solution is simple....just arrange all of the articles in the cupboard so you can reach any one without having to move it from behind or from underneath other things.
127. JOHN: That's an ideal solution...but what if the cupboard is too small?
128. ROKAHR: Use space savers like set-in shelves, step shelves, spice racks, pan files, and lid racks. Have a place for everything.
129. FREYMAN: And everything in its place.
130. ROKAHR: That's it exactly.
131. FREYMAN: Well, where can I buy some of these space savers you mentioned?
132. ROKAHR: Unfortunately, I don't know of any on the market right now. But you can take a wooden silverware box...you know the kind with partitions for the knives and spoons and so forth?
133. FREYMAN: Mmm hmm.
134. ROKAHR: And you can hang it on the wall to use for a spice shelf, or set it up between shelves.
135. JOHN: That's a swell idea.
136. ROKAHR: You know, in my opinion, stores should carry step-up shelves and the other space savers....just like they carry partitioned stocking boxes, and lingerie bags. But until they do, it's very easy to make space savers at home from lightweight plywood or masonite.

137. FREYMAN: Now, that's something I'd like to look into more thoroughly.
138. JOHN: Well, I'm afraid you're not going to have time to do it now, Mrs. Freyman.
139. ROKAHR: Why don't you get in touch with your local home demonstration agent, Mrs. Freyman? She'll be glad to help you with that and any other work simplification problem you may have.
140. FREYMAN: That's just what I'm going to do. And thanks so much Miss Mary Rokahr for visiting CONSUMER TIME and giving us such helpful advice.
141. JOHN: Yes, it was a real pleasure to have the person in charge of the home economics section of the Agricultural Extension Service with us today.
142. MUSIC: BRIDGE
143. JOHN: And now, Mrs. Freyman...what's ahead for next week's CONSUMER TIME program?
144. FREYMAN: Well, next week's program is called "A Stitch in Time".
145. JOHN: Sewing?
146. FREYMAN: Yes...the art of mending and how any homemaker can master it. We'll have some simple hints on how to make clothes, towels...blankets...and linens last longer. Also tips on how to strengthen ready-made clothes.
147. JOHN: Fine. So friends, be with us next week for another edition of
148. SOUND: CASH REGISTER
149. ANNCR: CONSUMER TIME
150. SOUND: CASH REGISTER

151. ANSWER: CONSUMER TIME, written by Eleanor Miller and directed by Frederick Schweikher, is presented by the U. S. Department of Agriculture, through the facilities of the National Broadcasting Company and its affiliated independent stations. It comes to you from Washington, D. C.

This is NBC, the National Broadcasting Company.

